



Roasted Red Pepper Soup with Green Jalapeño Chilies and Smoked Asparagus with shrimp

INGREDIENTS

1 onion, coarsely chopped
3 cloves garlic, minced
1/2 teaspoon Guajillo powder
1-1/2 teaspoons ground coriander
1/2 teaspoon ground mace
1/2 teaspoon ground cloves
1/2 teaspoon ground cumin
1/2 cup water
4 cups chicken broth
1/2 cup roasted dried red bell pepper
1 cup smoked dried asparagus powder
1/2 lb of peeled shrimp
1/2 teaspoon green Jalapeño chili flakes
Salt and pepper

PREPARATION

1. In a large soup pot add the water, broth, onion, garlic and spices and cook until tender, stirring frequently.
2. Add the red peppers and asparagus powder and bring to a boil over high heat. Boil for 5 minutes, stirring frequently.
3. Reduce the heat to moderate and cook for 15 minutes.
4. Cool the soup mixture to room temperature.
5. Purée in a blender until smooth.
6. Bring the soup to a boil over high heat.
7. Cook for 15 minutes over high heat, stirring frequently.
8. Add the green Jalapeño and shrimp.
9. Reduce heat to medium and cook for 15 minutes. Thicken if necessary.
10. Season the soup with salt and pepper, and serve with sour cream and toast.